

ITALIAN PARSLEY

SPEC SHEET

AVAILABILITY

Jan-Dec

DESCRIPTION

Flat leaves and slightly peppery, more strongly flavored leaves and stems distinguish this from curly parsley. Italian parsley is preferred in cooking.

VARIETY:

Italian

TYPE

Conventional & Organic USDA

PACKAGING*

- 227 and 454 g (½ and 1 lb) film Bags
- 7, 19 and 21 g (¼, 2/3 and ¾, oz) Clamshells
- PLU Tag, Rubber band or Twist-Tie Bunches

*Presentations can be adapted as required

RECEIVING & INSPECTION

Good quality fresh herbs should exhibit color consistent with variety, hearty aroma, high leaf-to-stem ratio, and leaves that are firmly attached to stems.

Report herbs with brown, black, or bruised leaves and/or flowering.

CERTIFICATIONS:



Renewal in process



STORING & HANDLING

TEMPERATURE/HUMIDITY RECOMMENDATION
FOR SHORT-TERM STORAGE OF 7 DAYS OR LESS:

0-2°C

90-98% relative humidity

RETAIL DISPLAY TIPS:

Water sprinkle: Ok

Top ice: No

Display herbs properly to keep them looking fresh. Refrigerate fresh herbs and provide space between them to keep air moving.

Don't mist bagged herbs and keep all herbs away from ethylene-producing vegetables as ethylene will cause herbs to turn yellow

ETHYLENE PRODUCTION/SENSITIVITIES:

Produces ethylene: No

Sensitive to ethylene exposure: Yes

STORING TIPS:

Keep fresh herbs away from ethylene producing fruits and ripening rooms.

HANDLING TIPS:

Fresh herb leaves may bruise; handle with care.

Packaging	Quantity per case	Weight per case	Case dimensions (length x width x height)
Bulk (in film bags)	-	4.5 kg	508*330*279 mm 20x 13x 11 in
Clamshell	60-75	1.6 kg	508*330*279 mm 20x 13x 11 in